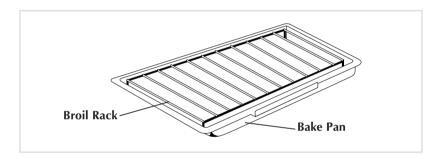


FC100 Series



Infrawave[™] oven comes with a broil rack that looks different than the one shown in the Use & Care book.

Tip: For better broiling add 1/4 cup of water to the bake pan. This helps reduce smoke produced by dripped juices.

FOR UPDATED INFORMATION AND RECIPES

VISIT US AT www.infrawaveoven.com

- 1) When cooking/toasting, align food to the front edge of the slide rack.
- 2) Top light heating element is more intense/more powerful than the lower heating element; lower heater may appear off at times BUT IS NOT.
- 3) Cooking time for potatoes listed is for potatoes 4-6 oz. each at room temperature. Larger or cooler potatoes might result in longer cooking time.
- 4) Fish cooking cycle can be found under the convert menu.
- 5) For best results when cooking frozen wraps (example: tacos/burritos) cover with aluminum foil at the beginning of the cooking cycle (half cooking time)
- 6) When cooking multiple cycles, there is heat build up within the oven. Reduce cooking time as needed.
- 7) It is easier to maintain the oven by cleaning after each cooking cycle as necessary.
- 8) When using glassware, ensure it is toaster oven safe.

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